

AMENDMENTS TO THE CLAIMS

Please cancel claim 89 without prejudice. Please amend claims 1, 3-8, 15-20, 30-31, 35-37, 41-45, 47-49, 59-67, 70-71, 74, 77, 83, 90 and 92 as follows. The changes in these claims from their immediate prior version are shown with ~~striketrough~~ or ~~[[double brackets]]~~ for deleted matter and underlines for added matter. This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently amended) A ~~[[Pullulan free]]~~ pullulan-free edible film composition comprising:
 - ~~[[a.]]~~ a) an effective amount of a film forming agent; and
 - ~~[[b.]]~~ b) an effective amount of an antimicrobial agent wherein the antimicrobial agent comprises cardamom oil.
2. (Original) The composition of claim 1, wherein the film forming agent comprises a mixture of maltodextrin, a filler and a hydrocolloid.
3. (Currently amended) The composition of claim 2, wherein edible film maltodextrin comprises about 5~~[[wt.]]~~% by weight to about 60~~[[wt.]]~~% by weight of ~~the edible film~~ maltodextrin.
4. (Currently amended) The composition of claim 2, wherein edible film maltodextrin comprises about 20~~[[wt.]]~~% by weight to about 40~~[[wt.]]~~% by weight of ~~the edible film~~ maltodextrin.
5. (Currently amended) The composition of claim 2, wherein the edible film hydrocolloid comprises about 10~~[[wt.]]~~% by weight to about 50~~[[wt.]]~~% by weight of ~~the edible film~~ hydrocolloid.
6. (Currently amended) The composition of claim 2, wherein the edible film hydrocolloid comprises about 20~~[[wt.]]~~% by weight to about 30~~[[wt.]]~~% by weight of ~~the edible film~~ hydrocolloid.

7. (Currently amended) The composition of claim 2, wherein the edible film filler comprises about 5[[wt.]]% by weight to about 30[[wt.]]% by weight ~~of the edible film filler~~.

8. (Currently amended) The composition of claim 2, wherein the edible film filler comprises about 15[[wt.]]% by weight to about 25[[wt.]]% by weight ~~of the edible film filler~~.

9. (Original) The composition of claim 2, wherein the hydrocolloid comprises a material selected from the group consisting of a natural gum, a biosynthetic gum, a natural seaweed, a natural plant extrudate, a natural fiber extract, a gelatin, a biosynthetic process starch, a cellulosic material, an alginate, pectin and combinations thereof.

10. (Original) The composition of claim 9, wherein the natural gum comprises a gum selected from the group consisting of natural seed gum, guar gum, locust gum, tara gum, gum Arabic, ghatti gum, agar gum and xanthan gum.

11. (Original) The composition of claim 9, wherein the alginate comprises sodium alginate or calcium alginate.

12. (Original) The composition of claim 9, wherein the natural seaweed comprises a carrageenan.

13. (Original) The composition of claim 2, wherein the filler comprises a food-grade bulk filler selected from the group consisting of microcrystalline cellulose, a cellulose polymer, magnesium carbonate, calcium carbonate, ground limestone, a silicate, clay, talc, titanium dioxide, a calcium phosphate and combinations thereof.

14. (Original) The composition of claim 13, wherein the cellulose polymer comprises wood.

15. (Currently amended) The composition of claim [[14]] 13, wherein the [[silicate]] filler comprises magnesium or aluminum silicate.

16. (Currently amended) The composition of claim 13, wherein the [[calcium phosphate]] filler comprises mono-calcium phosphate, di-calcium phosphate, or tri-calcium phosphate.

17. (Currently amended) The composition of claim 1, wherein the edible film ~~cardamom oil~~ comprises about 1[[wt.]]% by weight to about 10[[wt.]]% by weight of ~~the edible film~~ cardamom oil.

18. (Currently amended) The composition of claim 1, wherein the edible film ~~cardamom oil~~ comprises about 8[[wt.]]% by weight of ~~the edible film~~ cardamom oil.

19. (Currently amended) The composition of claim 1, wherein the edible film ~~cardamom oil~~ comprises about 5[[wt.]]% by weight of ~~the edible film~~ cardamom oil.

20. (Currently amended) The composition of claim 1, wherein the edible film ~~cardamom oil~~ comprises up to about 25[[wt.]]% by weight of ~~the edible film~~ cardamom oil.

21. (Original) The composition of claim 1, further comprising an effective amount of a medicament.

22. (Original) The composition of claim 21, wherein the medicament comprises an oral cleansing or breath freshening compound selected from the group consisting of a pH control agent, inorganic components for tartar or caries control, a breath freshening agent, an antiplaque/anti-gingivitis agent, a saliva stimulating agent, a pharmaceutical agent, a nutraceutical agent, a vitamin, a mineral and combinations thereof.

23. (Original) The composition of claim 22, wherein the pH control agent comprises urea.

24. (Original) The composition of claim 22, wherein the inorganic components for tartar or caries control comprise phosphates or fluorides.

25. (Original) The composition of claim 22, wherein the breath freshening agent comprises zinc gluconate.

26. (Original) The composition of claim 22, wherein the anti-plaque/anti-gingivitis agent comprises chlorhexidine, CPC or triclosan.

27. (Original) The composition of claim 22, wherein the saliva stimulating agent comprises a food acid.

28. (Original) The composition of claim 27, wherein the food acid comprises an acid selected from the group consisting of citric, lactic, maleic, succinic, ascorbic, adipic, fumaric, tartaric and combinations thereof.

29. (Original) The composition of claim 1, further comprising an effective amount of a softening agent.

30. (Currently amended) The composition of claim 29, wherein the edible film softening agent comprises greater than about 0[[wt.]]% by weight to about 20[[wt.]]% by weight of the edible film softening agent.

31. (Currently amended) The composition of claim 29, wherein the edible film softening agent comprises about 2[[wt.]]% by weight to about 10[[wt.]]% by weight of the edible film softening agent.

32. (Original) The composition of claim 29, wherein the softening agent comprises a plasticizer including a compound selected from the group consisting of sorbitol, glycerin, polyethylene glycol, propylene glycol, hydrogenated starch hydrolysates, corn syrup and combinations thereof.

33. (Original) The composition of claim 1, further comprising an effective amount of a coloring agent.

34. (Original) The composition of claim 1, further comprising an effective amount of a flavoring agent.

35. (Currently amended) The composition of claim 34, wherein the edible film flavoring agent comprises about 0.1[[wt.]]% by weight to about 20[[wt.]]% by weight of the edible film flavoring agent.

36. (Currently amended) The composition of claim 34, wherein the edible film flavoring agent comprises about 10[[wt.]]% by weight to about 15[[wt.]]% by weight of the ~~edible film~~ flavoring agent.

37. (Currently amended) The composition of claim 34, wherein the flavoring agent comprises a material selected from the group consisting of essential oils, [[synthentic]] synthetic flavors, fruit essences, anise, flavor oils with germ killing properties and mixtures thereof.

38. (Original) The composition of claim 37, wherein the essential oils are selected from the group consisting of citrus oil, spearmint oil, mint oil, clove oil, oil of wintergreen and combinations thereof.

39. (Original) The composition of claim 37, wherein the flavor oils with germ killing properties comprise menthol, eucalyptol, thymol and combinations thereof.

40. (Original) The composition of claim 1, further comprising an effective amount of an emulsifying agent.

41. (Currently amended) The composition of claim 40, wherein the emulsifying agent comprises lecithin, (C10-C18) fatty acids, monoacyl glycerides, di-acyl glycerides, ox bile extract, polyglycerol esters, polyethylene sorbitan esters, ~~propylene~~ propylene, sorbitan monopalmitate, sorbitan [[monosterate]] monostearate, sorbitan [[tristerate]] tristearate, enzyme modified lecithin, hydroxylated [[lecithins and]] lecithins or combinations thereof.

42. (Currently amended) A method of oral cleansing by applying a [[Pullulan-free]] pullulan-free edible film to the oral cavity, wherein the edible film comprises:

[[a.))] a) an effective amount of a film forming agent; and

[[b.))] b) an effective amount of an antimicrobial agent wherein the antimicrobial agent comprises cardamom oil;

and the edible film is applied to the oral cavity to cleans the oral cavity.

43. (Currently amended) The method of claim 42, wherein said edible film ~~cardamom oil~~ comprises at least about 1[[wt.]]% by weight of the ~~edible film~~ cardamom oil.

44. (Currently amended) The method of claim 42, wherein said edible film ~~cardamom oil~~ comprises about 5[[wt.]]% by weight of the edible film ~~cardamom oil~~.

45. (Currently amended) The method of claim 42, wherein said edible film ~~cardamom oil~~ comprises an amount up to about 25[[wt.]]% by weight of the edible film ~~cardamom oil~~.

46. (Original) The method of claim 42, wherein the film forming agent comprises a mixture of a maltodextrin, a filler and a hydrocolloid.

47. (Currently amended) The method of claim 46, wherein the edible film ~~hydrocolloid~~ comprises about 5[[wt.]]% by weight to about 60[[wt.]]% by weight of ~~the edible film~~ maltodextrin.

48. (Currently amended) The method of claim 46, wherein the edible film ~~hydrocolloid~~ comprises about 10[[wt.]]% by weight to about 50[[wt.]]% by weight of ~~the edible film~~ hydrocolloid.

49. (Currently amended) The method of claim 46, wherein the edible film ~~filler~~ comprises about 5[[wt.]]% by weight to about 30[[wt.]]% by weight of the edible film filler.

50. (Original) The method of claim 46, wherein the hydrocolloid comprises a material selected from the group consisting of a natural gum, a biosynthetic gum, a natural seaweed, a natural fiber extract, a gelatin, a biosynthetic process starch, a cellulosic material, an alginate, pectin and combinations thereof.

51. (Original) The method of claim 50, wherein the natural gum comprises a gum selected from the group consisting of natural seed gum, guar gum, locust gum, tara gum, gum Arabic, ghatti gum, agar gum, xanthan gum and combinations thereof.

52. (Original) The method of claim 50, wherein the alginate comprises sodium alginate or calcium alginate.

53. (Original) The method of claim 50, wherein the natural seaweed comprises a carrageenan.

54. (Original) The method of claim 46, wherein the filler comprises a food-grade bulk filler selected from the group consisting of microcrystalline cellulose polymer, magnesium carbonate, calcium carbonate, ground limestone, a silicate, clay, talc, titanium dioxide, a calcium phosphate and combinations thereof.

55. (Original) The method of claim 54, wherein the cellulose polymer comprises wood.

56. (Original) The method of claim 54, wherein the silicate comprises magnesium or aluminum silicate.

57. (Original) The method of claim 54, wherein the calcium phosphate comprises mono-calcium phosphate, di-calcium phosphate or tri-calcium phosphate.

58. (Original) The method of claim 42, wherein the edible film further comprises one or more of a medicament, a softening agent, a coloring agent, a flavoring agent and an emulsifying agent.

59. (Currently amended) The method of claim 42, wherein the edible film delivers at least about 0.1[[wt.]]% by weight cardamom oil to the oral cavity.

60. (Currently amended) The method of claim 42, wherein the edible film delivers at least about 0.01[[wt.]]% by weight cardamom oil to the oral cavity.

61. (Currently amended) The method of claim 42, wherein the edible film delivers at least about 0.005[[wt.]]% by weight cardamom oil too the oral cavity.

62. (Currently amended) A method of making a [[Pullulan-free]] pullulan-free film comprising:

[[a.)) a) forming an aqueous solution that includes a maltodextrin, a hydrocolloid, and a filler;

[[b.)) b) adding an effective amount of an antimicrobial agent to the aqueous solution, wherein the antimicrobial agent comprises cardamom oil and;

[[c.)) c) drying the aqueous solution to form a dry edible film.

63. (Currently amended) The method of claim 62, wherein adding an effective amount of an antimicrobial agent comprises adding sufficient cardamom oil

such that the dry edible film comprises at least about 1[[wt.]]% by weight cardamom oil.

64. (Currently amended) The method of claim 62, wherein adding an effective amount of an antimicrobial agent comprises adding sufficient cardamom oil such that the dry edible film comprises up to 25[[wt.]]% by weight cardamom oil.

65. (Currently amended) The method of claim 62, wherein forming an aqueous solution comprises adding sufficient maltodextrin such that the dry edible film comprises about 5[[wt.]]% by weight to about 50[[wt.]]% by weight maltodextrin.

66. (Currently amended) The method of claim 62, wherein forming an aqueous solution comprises adding sufficient hydrocolloid such that the dry edible film comprises about 10[[wt.]]% by weight to about 50[[wt.]]% by weight hydrocolloid.

67. (Currently amended) The method of claim 62 wherein forming an aqueous solution comprises adding sufficient filler such that the dry edible film comprises about 5[[wt.]]% by weight to about 30[[wt.]]% by weight filler.

68. (Original) The method of claim 62, wherein forming an aqueous solution further comprises adding one or more of a medicament, a softening agent, a coloring agent, a flavoring agent, and an emulsifying agent.

69. (Original) The method of claim 62, further comprising heating the aqueous solution to a temperature of about 40°C to about 60°C prior to drying the aqueous solution.

70. (Currently amended) [[The]] A treatment for reducing the number or activity of bacteria in the oral cavity comprising the steps of:

[[a.]] a) providing an edible film composition comprising cardamom oil in and amount sufficient to kill or deactivate oral bacteria; and

[[b.]] b) causing a person in need of the treatment to consume that edible film composition whereby the bacteria in the oral cavity of the person is reduced or inactivated by the treatment.

71. (Currently amended) A method of oral cleansing by consuming a chewing gum comprising[[:]]:

- [[a.)]] a) a gum base;
- [[b.)]] b) a flavor;
- [[c.)]] c) a sweetener; and
- [[d.)]] d) cardamom oil;

and the chewing gum is chewed in the oral cavity to cleans the oral cavity, the cardamom oil being present in an amount effective to be an antimicrobial agent .

72. (Original) The method of claim 71, wherein the amount of cardamom oil is present up to about 5.0% by weight of the chewing gum composition.

73. (Original) The method of claim 71, wherein the amount of cardamom oil is present up to about 1.0% by weight of the chewing gum composition.

74. (Currently amended) The method of claim 71, wherein the amount of cardamom oil is present up to about 0.25% by [[weigh]] weight of the chewing gum composition.

75. (Original) The method of claim 71, wherein the amount of cardamom oil is present up to about 0.01% by weight of the chewing gum product.

76. (Original) The method of claim 71, further comprising a food acceptable zinc and copper salts of acids selected from the group consisting of gluconic acid, lactic acid, acetic acid, citric acid and combinations thereof.

77. (Currently amended) The method of claim 71, further comprising [[pyrphosphate]] pyrophosphate or polyphosphate.

78. (Original) The method of claim 71, wherein said cardamom oil is encapsulated.

79. (Original) The method of claim 71, wherein said cardamom oil is spray dried.

80. (Original) The method of claim 71, wherein said chewing gum composition is coated.

81. (Original) The method of claim 80, wherein said cardamom oil is present in said coating.

82. (Original) The method of claim 81, wherein said cardamom oil is encapsulated.

83. (Currently amended) The method of claim 71, further comprises a high intensity sweetener selected from the group consisting of, sucralose, aspartame, NAPM derivatives such as neotame, salts of acesulfame, [[altitame]] alitame, saccharin and its salts, cyclamic acid and its salts, glycyrrhizinate, dihydrochalcones, thaumatin, monellin, and combinations thereof.

84. (Original) The method of claim 71, further comprising a medicament.

85. (Original) The method of claim 71, further comprising an active agent.

86. (Original) The method of claim 71, further comprising a cooling agent selected from the group consisting of menthol, ethyl p-menthane carboxamide, N,2,3 - trimethyl-2-isopryl-butanamide, menthyl glutarate FEMA 4006, menthyl succinate, menthol PG carbonate, menthol EG carbonate, menthyl lactate, menthone glyceryl ketal, menthol glyceryl ether, N-tert-butyl-p-menthane-3-carboxamide, p-menthane-3-carboxylic acid glycerol ester, methyl2-isopryl-bicyclo (2.2.1), heptane-2-carboxamide, menthol methyl ether and combinations thereof.

87. (Original) The method of claim 71, formulated to deliver at least 0.005% concentration of cardamom oil to the oral cavity.

88. (Original) The method of claim 71, further comprising an oral health ingredient.

89. (Canceled)

90. (Currently amended) A method of oral cleansing by consuming a confectionery product containing an effective amount of an antimicrobial agent [[The method of claim 89,]] wherein said antimicrobial agent is cardamom oil.

91. (Original) The method of claim 90, wherein said cardamom oil is present in an amount up to 3% by weight of the confectionery product.

92. (Currently amended) The method of claim 90, wherein said cardamom oil is present in an amount of about 1% by weight of the confectionery product, said confectionery product comprising a chewing gum product.

93. (Original) The method of claim 90, wherein the form of said confectionery product is a hard candy.

94. (Original) The method of claim 93, wherein said hard candy contains about 1.0% to about 4% moisture by weight of the confectionery product.

95. (Original) The method of claim 90, wherein the form of said confectionery product is a chewing candy.

96. (Original) The method of claim 90, wherein the form of said confectionery product is a coated chewy center candy.

97. (Original) The method of claim 90, wherein the form of said confectionery product is a tabletted candy.

98. (Original) The method of claim 90, further comprising a color.

99. (Original) The method of claim 90, further comprising a flavor.